

THE NEW

RAYMOND RECORDER

No. 14 Vol. 5

March 4, 1955

ANNOUNCEMENT

In keeping with the trend generally, the
BANK OF MONTREAL

Raymond, Alberta, Branch, will close Saturday mornings
commencing 12th MARCH, 1955

To serve our customers' needs, an extended banking service will be
instituted from 4:30 to 6:00 each Friday afternoon
commencing 11th MARCH, 1955

Gordon Hancock celebrated his 6th
birthday Monday with 12 of his little
friends helping. His mother, Mrs.
Earl Hancock, served ice cream
and birthday cake.

High School Report

Mardi Gras in the R.H.S.

Tuesday, February 22, the Grade
11 French students celebrated Mardi
Gras, a national holiday in France.

Under the supervision of Miss
Ruth Weinheimer, the French In-
structor, different groups of students
carried out their part in making the
party a success.

The decorating committee, Rocky
Oishi and Tom Kosaka, brought a
French atmosphere into the Club
Room with jokes and posters done
in French style.

Fern Dahl and Diane Nelson, with
Miss Weinheimer, were responsible
for the programs and menus, printed
in French.

The game committee consisted of
Phillip Mudge, Jerry Dahl and Grant
Gehmeich.

Barry Melchin and Ted Jones de-
livered the food.

Wyona Graham, Fern Dahl and
Amy Campbell were the chefs.

Virginia Fraser and Bernice Paval-
ka prepared the salad.

David Galbraith and Ted Jones of-
fered their services most willingly
to Miss Weinheimer toward the
punch brewing and to the cooks.

(continued on page two)

The Glee-Ette Club sang at the ev-
ening service of the First Ward last
Sunday.

Major and Mrs. H. Hartland Stevens, MBE, accompanied by Sgt. W. Marrion of Hdq 9 Tech Regt, RCEME Lethbridge, travelled to Calgary re-
cently where Major Stevens acted as
paymaster for the Calgary Squadron.

Les Amis Club met at the home of
Mrs. Ruth Nalder Wednesday night.
Handwork, visiting and lunch were
enjoyed. The MEN'S AUXILIARY
to this club enjoyed a theatre
party with lunch after at the home
of Joe Keeler.

The Fourth Ward Special Interest
Class met at the home of Mr. and
Mrs. Milo Vance Sunday evening. The
interesting lesson was given by Irene
and Bryant Jensen after which a
tasty lunch was served.

BORN to Mr. and Mrs. C.J. McLain
on Feb. 19th, a son, Barry Micheal.

A very enjoyable evening was
spent recently by the fathers and
sons of the Fourth Ward when they
gathered at the Stake House to par-
take of a sumptuous banquet fixed
under the direction of Mrs. Howard
Melchin, and to enjoy a program
featuring a fashion show with some
of the more glamorous "ladies" of
the ward showing what was, is, or
will be the very height of fashion

in everything from evening and nite
gowns, swim and beach wear and a
gorgeous creation designed for the
new bride.

Just a note about the lunch served:
It was one of the most delectable
meals ever eaten away from home by
many of those present. The chefs of
our large hotels could really take a
lesson on preparing food for large
numbers from the ladies who work so
diligently in serving at our local
banquets.

Early Spring Wedding Unites Welling Couple

A quiet, pretty wedding of interest

to Southern Alberta was solemnized
at the home of Mr. and Mrs. George
Schneidt Thursday, February 24th,
at 6 p.m., when marriage vows were
exchanged between Mrs. Muriel (Mil-
lie) Harris and Ernest Schneidt of
Welling. Bishop Floyd Wilde of Welling
officiated.

The bride chose a light grey suit
with pink and navy accessories for
the occasion and her sister, Mrs. Geo.
Schneidt was in a beige afternoon
frock with brown accessories and
was the bride's only attendant.

Mr. George Schneidt acted as best
man for his brother.

After the ceremony a delicious
lunch was served to 22 friends and
relatives present.

Out of town guests included Bishop
and Mrs. Floyd Wilde, Mr. and
Mrs. Vaughn Taylor and Mr. and
Mrs. Alvin Bullock and family all of
Welling, and Mr. and Mrs. Frank
Squarck of Lethbridge.

Mr. and Mrs. Schneidt left for a
short honeymoon in Montana after
which they will be at home on the
groom's farm in Welling.

The United Church W. A. met
this week at the home of their pres-
ident, Mrs. Hately. Roll call was an-
swered by articles for their bazaar,
which is to be in April. Secretary
Mrs. Doreen Douglas read the min-
utes of the last meeting. There were
only six members present so com-
plete plans for the bazaar could not
be made. A delicious lunch was serv-
ed by the hostess.

Hospital Auxiliary
Notes

The regular meeting of the Raymond
Hospital Auxiliary was held Wednes-
day afternoon in the Hospital. Pres.
Velva Cooper took charge, reading the
Club Womens Creed. The meeting was
then turned over to Mrs. W. A. Droke
of the Canadian Cancer Society. She
presented an hour of interesting and
informative material to the ladies.

Three films on Cancer helps were
shown during this time.

Twenty five ladies were present to
enjoy the afternoon.

New members are needed and
wanted and welcome.

Friends will be sorry to hear that
Mrs. Jennie Allen is confined to her
bed with a heart ailment.

Mr. and Mrs. Clifford Gough, Mr.
and Mrs. Gerry Gough, Miss Peggy
O'Brien and Delbert Gough were
Sunday dinner guests of Mr. and Mrs.
Wayne Gough in Taber.

Miss Geraldine Babb was a week
end house guest of Miss Judy Neilson
in Warner, recently.

Mrs. Edda Brandley was hostess
to the Ladies Literary Club Wednes-
day afternoon. Delia Wolfe reviewed
the book, "Israel Without Tears." Spe-
cial guests Margaret Schneider,
Emma Nilsson, Emily Hudson, Sarah

Edith Heninger was skip of the rink
which won 4th in the 4th event in
the Ladies Bonspiel in Lethbridge.
Hilda Wilde and Ella and Eva Ralph
were her team mates. Each lady re-
ceived a lovely silver embossed, glass
bon-ton dish.

Miss Marlin Wilde is now employ-
ed by Clifford Palmer, Optometrist,
of Lethbridge, as receptionist.

A. W. Hill, Chairman 1st Annual County Ratepayers Meeting

The first Annual Meeting of the
ratepayers of the County of Warner
No. 5 was held in the Warner School
Auditorium on February 19, 1955,
with about 100 ratepayers present.

The meeting was called to order
by Returning Officer W.C. Jones at
1:30 p.m. who called for nomination
of Chairman for the meeting.

Moved by W.G. Morton and seconded
by A.E. Hancock that A.W. Hill
be named as Chairman as there were
no further nominations the motion
carried.

Mr. Hill then took the chair and
called for nominations for secretary,
Assistant Secretary D.M. Holladay
was nominated as Secretary for the
meeting but declined and it was
moved by J.L. Lees and seconded by
I. Doenz that Hugh Dickson Jr.
be named as Secretary. The motion
carried.

The Inspectors report was read by
Secretary - Treasurer J.B. Sheran
and as there were no questions it
was moved by D.R. Gundlock and
seconded by O.G. Cronkhite that
the report be accepted as read.

Carried

The Chairman then called upon
Assistant Secretary D.M. Holladay for
the reading of the financial state-
ment and the Secretary - Treasurers
report. The statement was reviewed
and statements of payments and re-
ceipts explained. There were no ques-
tions and it was moved by J.P. Bar-
ton and seconded by J.M. Hugson
that the statement and report be ac-
cepted as read.

Carried

D.R. Gundlock, County Chairman,
was called upon by Chairman Hill
for a report. Mr. Gundlock, after in-
troducing the Councillors and staff
gave an outline of the setting up of
the county and explained the difficulties
encountered in setting up a bud-

(continued on page four)

Honored Guests Feted At Annual Party

Two hundred and seventy Senior
Citizens and Honored Guests gathered
at the Stake Recreation Hall Wed-
Feb. 23rd, for their annual blow out.

First on the list was a sumptuous

turkey dinner, to which all present
did full justice. Gordon (Punk) Bow-
den then acted as very capable MC
for the ensuing program.

A one-act play "Roughly Speaking"
as presented by the Second Ward
M.I.A., was well received and greatly
enjoyed, as were the piano duets as
rendered by Emma Dahl and May-
belline Anderson.

Betty Evans was next on the pro-
gram as she favored the large audience
with a very nice reading. The Glee-Ette Club followed the read-
ing with two selections. Two readings
were then presented by Grace
Allen and two saxophone solos by
Larry Dahl.

Emma Dahl and Tommy Allen then
furnished the music, on piano and
drums, for a period of old time dancing.
Gifts were awarded to James S.
Anderson, the oldest man; Mrs. Mar-
garet King and Mrs. Hannah, the
most elderly ladies; and Mr. and
Mrs. Joe Nilsson, the longest-married
couple present.

An evening lunch preceded the
second portion of the program, which
included: several musical numbers
by Eddy Potts, his twin sister and
Don Petrak, all of Lethbridge; a
clever pantomime by Dolores Scoville,
and Peggy O'Brien; and several vocal
and instrumental numbers by the
Tim Court, Tom King, Duane How-
ard trio.

The annual day of celebration, hon-
oring our Senior Citizens and other
Honored Guests culminated with a
Married Folks Dance for which the
widely renowned Raymond Orchestra
supplied the scintillating rhythm.

Gas Company Officials Hold Forum Large Crowd Present To Have Questions Answered

At a recent public meeting held in
the Opera House, and sponsored by
the Canadian Western Natural Gas
Co. (your Gas Co.), a crowd of over
200 were given the opportunity of
having all questions concerning al-
most all phases of the installation and that
the company would look after all con-
version work.

In making installations, no copper
tubing could be used because the sul-
phur in the gas caused it to scale
and to plug the line. Black pipe and a
small amount of aluminum for connec-
tions is to be used.

Outlining the procedure of installa-
tion Mr. Clifford said that the gas
fitter applies to the Town for a per-
mit, then makes the installation
which is inspected by the Town in-
spector. If it is passed the company
sets the meter and makes any ad-
justments necessary to the applican-
ces. If all goes well, he said, gas will
be available in time for the start of
heating next fall.

If the franchise is granted the
mains will be laid before any paving
is done with the work scheduled to
start soon after April 1st. The dis-
tribution lines are to be laid 30 inches
deep with the service lines sloping
up to where the entrance is to be
made at the house with all lines be-
ing well below normal garden work-
ing depth. In making 12 to 15 service
installations a day and laying up to
1400 feet of mains a day, it may be
necessary to close off a block at a
time. The whole system is tested un-
der pressure as it is laid with a very
minute possibility of a leak being
passed.

Service is a strong point with the
Gas Co., and anyone who has any
trouble can call the company repre-
sentative who will make any minor
changes or will call in the gas fitter
to do any major jobs. The company
will check all services each year to
ensure satisfaction. Each installation
is controlled by a curb cock that is
locked with a special key for safety.

Basements are not essential for in-
stallation or for the meter which is
put where the householder wants it
if at all possible. Meters must be in
a comparatively warm and sheltered
place because of the fine mechanisms
contained in them. New homes and
buildings will be serviced in most
cases before they are completely
ready for occupancy but the service
charge is raised to \$10 for any in-
stallations requiring the company to
send special crews from Lethbridge.

In reply to a question it was ex-
plained that a constant pressure is
maintained because the main lines
carry 10 pounds pressure which is re-
duced to four ounces at the meter.
Throughout the whole system this is
the case. Mr. Patterson answering the
question concerning everyone being
satisfied with the service, replied
that it was impossible to please ev-
eryone but that about ninety nine
and forty four one hundredths per
cent of their customers were satis-
fied in Calgary, Lethbridge and 27
other communities in Alberta.

Mr. Patterson, manager of the
company's Lethbridge office, explain-
ed briefly the installation of service
entrances saying that there is a ba-
sic charge of \$5 and .75¢ per foot
from the property line to the house,
this is for pipe up to and including
inch and a quarter pipe. The property
owner owns the pipe but the company
assumes responsibility for its main-
tenance. The pipe used is specially
treated to prevent leaks caused by
corrosion and with the alkali problem
here that is very important. If any
lines do corrode and leak they are re-
placed free of charge by the company.

The regulator or meter are owned by
the company and the deposit required
about \$10 to \$15 is just a security
deposit for gas that is used and, like
the power company's deposit is refund-
ed if service is stopped.

The gas mains are to run in the
streets except in the business section
where they will be put in the alleys.
A map showing a tentative plan for
gas mains is available at the company
office. Mr. Patterson introduced Dave
Rimmer, company representative and
extended an invitation to all to call
at the office and have any questions
answered.

Mr. Clifford of the Lethbridge off-
ice was the next speaker and said
that over half of the furnaces on their
whole system are converted coal fur-
naces as are a great number of kitch-
en ranges. Chimneys that are in good
condition do not need any changes
or flue linings, but some chimneys
may need some repair before gas is
installed. He said that all gas fitting
must be done by government appro-
ved tradesmen and that all installa-

tions must be passed by the Town
inspector. Mr. Clifford said that if
the franchise was passed the company
would have men here to give advice
on industrial installations and that
the company would look after all con-
version work.

Everybody loves a Hukilau —

We have found the Island of Oahu
all the tourist folders boast about.
What we did not expect were the al-
most constant rain storms which com-
e over day and night.

Some of them are as gentle as
they are named—liquid sunshine. A
single black cloud drifts between you
and the sun, and a soft, warm mist
falls upon you and the earth. The
flowers and trees rejoice and the
people pay no attention.

But along comes a soaker and soon
beach and streets are deserted for
any cover available.

Soon after, sun again and mankind
and women kind are in full evidence
—and I mean full! Here is the land
for costumes—or the lack of them.

For the men, you might as well take
off that tie, right now brother, and make
like the Hawaiians. You will be less noticed in the Aloha
shirt and shorts than any other way.

Pay no attention to your wife's op-
inion the flashier you are, the better
you feel, and here's your chance for
once to be a peacock. They all do it.

Saw one man last night with a pink
shirt all covered with silver
spangles. Most of them though are
tropical in color, and with scenes of
various kinds.

My friend Clissold, the Oahu Stake
President, turned out in one, with
Mt. Fuji depicted in bright blues and
greens for the Hukilau.

(continued on page three)

Jack Vanderbilt was the lucky win-
ner of the Stainless Steelware set
at the Capitol Theatre Thursday. Fur-
ther draws will be made for discount
certificates.

Skiff Farmer Loses Limb

Mr. Herbert C. Kuehn was seriously
injured Monday morning on his
farm East of Skiff. He was working
in his elevator (recently built) when
his left foot accidentally became en-
tangled in the auger. He was rushed to
St. Michael's Hospital in Lethbridge
where the leg was amputated below
the knee. Latest reports say Mr.
Kuehn is in good condition.

Touring The Town With Amv

— Amy Campbell
Shoppers—let's make a go of this
week's shopping. Just look at the
bargains we have at hand.

New Coleman gas

The Raymond Recorder

An independent weekly published Thursdays at Raymond, Alberta
Max Hamilton, Editor and Manager
Subscription rate in Canada \$2.50 a year. Elsewhere \$3.50 a year
Payable in Advance
Authorized as second class mail, Post Office Department, Ottawa
Advertising rates on application
Serving one of Canada's richest irrigated mixed farming districts.

Mrs. Caroline Wallace of Salt Lake City has come to live with her parents, Mr. and Mrs. Frank Taylor for about a year while her husband is overseas with the U.S. Army.

"Sounds like golf to me," said his friend.

Mrs. Ada Orgill was hostess to a Tupper Ware social Wednesday evening. Mrs. Martha O'Brien demonstrated and placed on display a variety of articles of this ware.

The Friendship Club was entertained at the home of Mr. and Mrs. Rulon Dahl by Mrs. Marie Zemp one evening last week. Handiwork and lunch were enjoyed.

Sir Sanford Fleming, a Canadian engineer, laid the first cable across the Pacific in 1887.

NOTICE

OF PREPARATION OF ASSESSMENT ROLL

Town of Raymond Assessment Roll 1955

Notice is hereby given that the assessment roll of the Town of Raymond for the year 1955, has been prepared and is now open for inspection at the office of the secretary-treasurer of the town at any time the office is open for business, and that any person who desires to object to the entry of his name or that of any other person upon the said roll or the assessment of any property or to the assessed value placed upon any property, must within thirty days after the date of this notice lodge a complaint in writing with the secretary-treasurer of the town.

Dated this 24th day of February, 1955.

W. L. Jones
Secretary-Treasurer

HOSPITAL PATIENTS

Mrs. R. A. Nalder
Mrs. Haas
Mrs. Hanna Robinson
Mrs. Gertie Hicks
Mr. Marlin Allred
Mr. Jack Hervey
Mrs. Simpson
Dee Kenney
Steven Hicken
Mr. Wiese

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We are happy to serve you—Phone 147 for fast efficient service.

Gorda Propane

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Let's Eat

BY
IDA BAILEY ALLEN

"Regard, madame, this failure, related the explorer. "They uttered savage cries, danced madly, and beat the earth with their clubs . . ."

"We were surrounded by natives,"

"They uttered savage cries, danced madly, and beat the earth with their clubs . . ."

"Sounds like golf to me," said his friend.

"I have always had a presentation," he said, "that I should die young."

"Well, darling," remarked her dear friend, "you didn't, did you?"

The Lyle Lybberts, the Cliff Williams and the Harold McBrides met at the Chas. Innes home Saturday evening. Bingo, and other games were enjoyed, in which Dorothy Lybbert and June McBride were prize winners. A delicious pot-luck lunch was enjoyed.

tsp. mono-sodium glutamate, and 1/2 tsp. pepper. Rub into the meat," wailed the chef. "It was packaged, and I bought it against my best judgment, which is, that good veal is light in color, while this is dark; and that veal cutlet should be cut across the fibres, which this was not."

"Ah, I say to myself, our friend the homemaker is going to have a disappointment cooking this imitation. I must try this packaged so-called veal cutlet by the usual recipe, and find out the worst. Taste, madame?"

"It is like rubber and the crumb-coating didn't stick. It is most unappetizing, chef. What can be done with 'cutlets' like these?"

"I have cooked a second one, Madame, with happier results. I tasted again, 'This one is much better. And what is your secret, monsieur?'

"The meat must first be tenderized, a real French coating applied, and the frying must be slow."

Tomorrow's Dinner
Pickled Beets on Lettuce
Veal Cutlet a la Chef
Ketchup Sauce
Whipped Potato String Beans
Lemon Puff Pie
Coffee Tea Milk
All measurements are level.
Recipes serve four.

Veal Cutlet a la Chef
Cut 1 lb. thin-sliced veal cutlet, or any lean portion of veal, into 4 portions. Pound with a meat mallet until thin. Mix together 1/2 c. flour, 1 tsp. salt, 1/4

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"I have cooked a second one, Madame, with happier results. I tasted again, 'This one is much better. And what is your secret, monsieur?'

"The meat must first be tenderized, a real French coating applied, and the frying must be slow."

Tomorrow's Dinner
Pickled Beets on Lettuce
Veal Cutlet a la Chef
Ketchup Sauce
Whipped Potato String Beans
Lemon Puff Pie
Coffee Tea Milk
All measurements are level.
Recipes serve four.

Veal Cutlet a la Chef
Cut 1 lb. thin-sliced veal cutlet, or any lean portion of veal, into 4 portions. Pound with a meat mallet until thin. Mix together 1/2 c. flour, 1 tsp. salt, 1/4

tsp. mono-sodium glutamate, and 1/2 tsp. pepper. Rub into the meat," wailed the chef. "It was packaged, and I bought it against my best judgment, which is, that good veal is light in color, while this is dark; and that veal cutlet should be cut across the fibres, which this was not."

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'55 Ford V-8

**Completely NEW body... totally NEW styling
NEW overhead-valve V-8... NEW ball-joint suspension**

*15 new, longer, lower models in 4 stunning series...
Fairlane, Customline, Mainline and Station Wagon...
style-inspired by the famous Ford Thunderbird*

*New instant responsiveness for greater safety...
with 162-Hp. or 182-Hp. overhead-valve V-8!*

*Totally new shock-free ride
with ball-joint front suspension*

*...and the most beautiful and glamorous
interiors ever designed!*

**The car that changed the industry
sweeps ahead again!**

*Yes, they're here now—in your dealer's showroom—the most exciting
models of the year!*

*Ford's success, year after year, has forced the whole automotive industry
to change its ideas about style, performance and ride... and again in 1955
Ford is far out front with sweeping and significant changes!*

*Ford is totally new in beauty, with a completely new body and crisp, clean,
modern styling, inspired by the famous Thunderbird—styling that is
reflected in all fifteen new models and reaches its peak of distinction in the
brilliant new Fairlane Series! Ford interiors, too, are far more luxurious,
far more distinctive than anything you've seen before!*

*'55 Ford is totally new in performance... Trigger-Torque performance from
a proven Y-Block overhead-valve V-8 engine, with the flashing power and
instant responsiveness that mean far greater safety in today's driving
situations. And this great new overhead-valve V-8 engine—product of the
experience gained in building more V-8's than all other manufacturers
combined—is yours in every model in every series—as standard equipment!*

*Ford is totally new in ride... with completely new Angle-Poised Ball-Joint
Front Suspension that cushions road-shocks coming from in front as well
as the straight up-and-down shocks. This entirely new suspension gives you
the smoothest ride and easiest steering you've ever enjoyed!*

with a proven V8... standard equipment in all models

*162-Hp. standard; 182-Hp. Y-Block Special V-8 available with
Fordomatic Drive in Fairlane and Station Wagon models*

SEE IT, DRIVE IT AT YOUR FORD DEALER'S



SUGAR CITY MOTORS YOUR FORD-MONARCH DEALER IN RAYMOND

THE OLD HOME TOWN

By STANLEY



Frazer, Eleanor Hudson, Jane Brewerton, Dot Witbeck, Olive Steed, Katherine Brandley, Lucy Christensen, Zina Anderson, Ella Hancock and Caroline (Taylor) Wallace of Salt Lake City, were in attendance. Pres. Emma Dahl conducted the meeting and Mrs. Mae Tollestrup was made an Honorary Member.

The home of Mr. and Mrs. Lee Brewerton was broken into one day last week. About \$40.00 was taken from a vanity dresser drawer.

Mrs. Frank Taylor had several of her friends in last week for a quilting bee.

Mrs. May Finch was hostess to a Nova Plastic party on Wednesday evening. Mr. Clarke of Lethbridge was the demonstrator.

"It's not what you eat that causes ulcers," says the local wit, "It's what's eating you."

C.J. McLain is working in Moose Jaw for a few weeks. **IT'S REALLY GOOD BUSINESS PATRONIZE OUR ADVERTISERS**



"There is no more noble and humanitarian organization in the whole world than the Red Cross"

GEORGE MATTHEW ADAMS

Your donation to the Red Cross helps provide:

•Preparedness for Disaster •Outpost Hospitals •War Veteran Services

•Free Blood Transfusion Service •Nursing and Health Services

GIVE to the RED CROSS

Cheerfully... Gratefully... Generously!

\$5,494,100 IS NEEDED THIS YEAR

COUNTY RATEPAYERS MEETING

(continued from page one)
get for the first year of the county's operation:

Mr. R.A. Kimmitt, Superintendent of Schools read his report taken from the financial statement outlining the number of teachers and the enrollment of students within the county, and also the new buildings and alterations to schools and teacherages carried out during the year.

Mr. E.P. Pittman, Chairman of the School Committee reported that he was quite pleased with the progress made in the first years operation of County Schools and wished to thank the members of the School Committee and the local boards for their assistance and co-operation.

Chairman J.H. Barton of the Public Works Committee reported on the number of miles of road built within the County in the past season and he also thanked the members of the Public Works Committee for their co-operation throughout the season.

At 3 o'clock Returning Officer Jones declared he would receive nominations for Councillors in Divisions 1, 3 and 7 until 4 o'clock p.m.

Chairman Hill declared that the meeting was open for discussion of County affairs.

Mr. McFall asked why the debentures could not be refunded and sold at a lower rate of interest. Chairman Gundlock replied stating that the debentures in question were taken over from the different schools at the rate of interest stated.

After general discussion on the Stirling - Foremost, Milk River East, and Coutts East District Highways it was moved by W.P. Madge and seconded by E. Brownlee that a request be made to the Provincial Government that they pay 100% of the cost of building and maintaining the above district Highways.

Carried

In regard to the common mill rate for hospitals it was moved by P.H. Moreland and seconded by F.R. Taylor that each hospital district be responsible for its own mill rate and not a flat rate across the County.

Carried

Mr. Peter Jamieson, District Agriculturist, was called upon for a few words and introduced Mr. James Archibald of the Field Crops Branch. Mr. Jamieson asked for entries to the Seed Fair and discussed the coming Agriculture Short Course at Milk River on March 23rd.

At 4 p.m. Returning Officer Jones stated that the time for nomination of Councillors had closed and declared the following Councillors elected by acclamation: Edward P. Pittman, Division No. 1; Deane R. Gundlock, Division No. 3; H. Myron Holmes, Division No. 7.

Mr. Max Hamilton, Editor of the Raymond Recorder, asked that consideration be given to have the County subscribe to the Raymond and Milk River papers for the benefit of the ratepayers in the County at a cost of \$1.50 per year for each ratepayer and the County be allowed free advertising in the papers up to a certain amount. It was moved by A.E. Hancock and seconded by J.L. Lees that the ratepayers assembled here ask the County Council to investigate the matter and take what action they think proper.

Carried

Mr. Jamieson was asked for information in regard to a County Fair and stated this did not come under his department. Under the Agriculture Societies Act, in order to secure grants it would be necessary to have an Agriculture Service Board appointed. He said he would be glad to assist in any way possible in organizing a County Fair for Warner.

It was moved by Mr. Hancock and seconded by A.W. Hill that this meeting go on record as giving the County Council and staff a hearty vote of thanks for the efficient way in which they have handled the County business.

Carried

Mr. Norbert Pittman asked on behalf of the South Alberta Fish and Game Association that the County Council consider the appointment of a Game Guardian for the protection of game in the County.

Mr. O.G. Cronkhite brought up the question of rocks being placed along road allowances and stated that action will be taken to have this practice discontinued.

Constable W.G. Jones asked if any action was taken in regard to peddlers coming in from outside points and transacting business within the County. He was informed by Chairman Gundlock that the Council has received no complaints in this regard up to the present time.

Moved by F.R. Taylor and seconded by W.G. Jones that the meeting adjourn at 4:45 p.m.

Carried

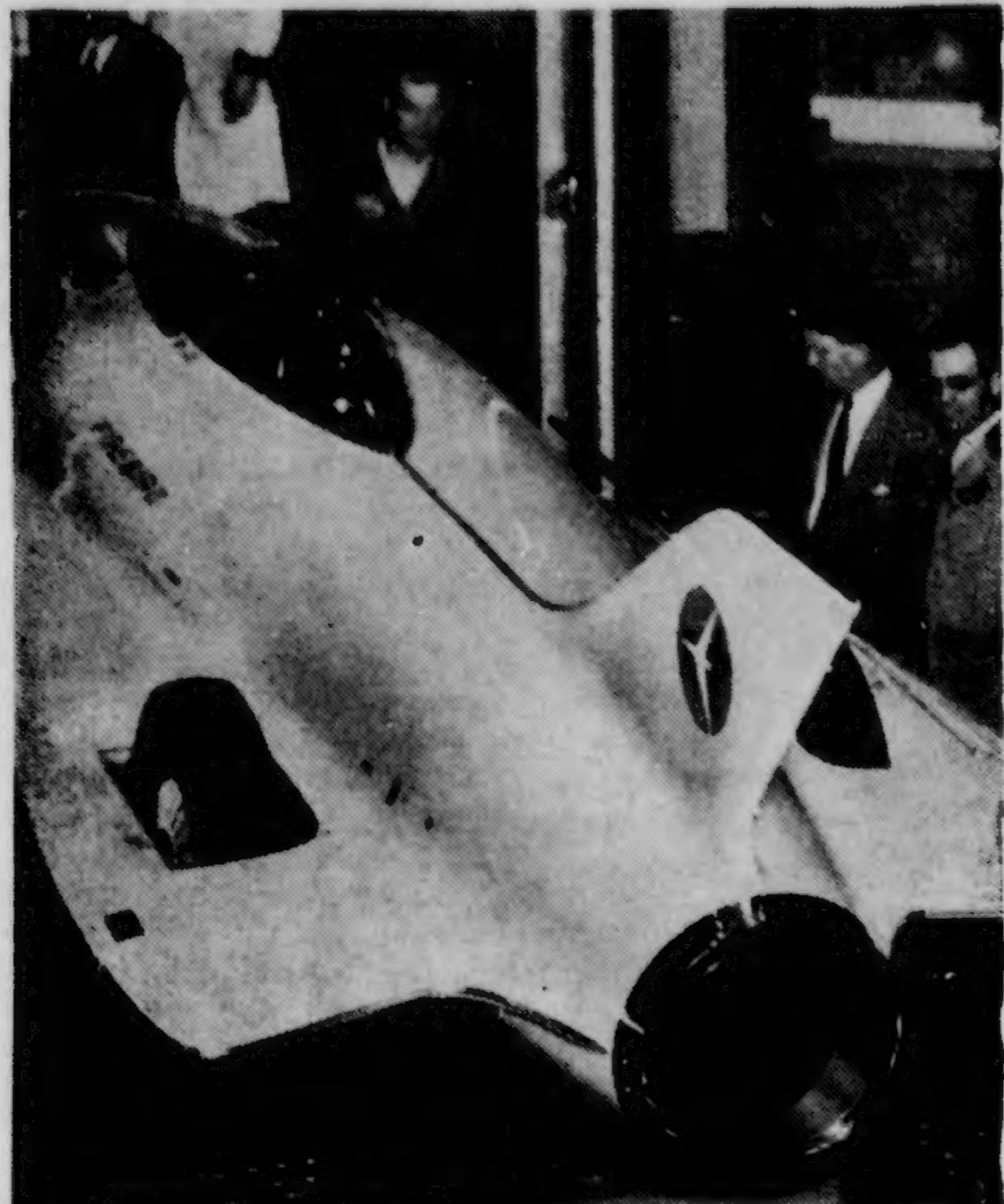
Having been actively interested in the gas business for the past several years we are now in a position to serve you with your natural gas appliances and service.

We have a full line of equipment for both natural gas and propane and our expert service will be available to give efficient and guaranteed installation of all gas appliances.

Gorda Propane
DISTRIBUTORS OF GORDAGAS

Mrs. Eva Terry has sold out her "Terry Bonnets" to Mrs. Beverlie Bakeman of Lethbridge, and new son on Wednesday.

First Jet Car In North America



-SNS Photo

A preview of what will be travelling Canada's roads and highways in the very near future is now under way in Toronto, scene of General Motors' "Motorama." Although there are some 200 products on display, the show's big crowd-pleaser is G.M.'s experimental Firebird, seen above, the first jet automobile produced in North America. In all, eight different "cars of tomorrow" are on display at the one-company motor show.

Mrs. E.L. Spackman recently went to Edmonton to be with her son, Robert who has undergone major surgery. She also visited there with her son and daughter-in-law, Mr. and Mrs. Grant Spackman, as well as Mrs. Robert Spackman.

After a visit of about two weeks she received word of the death of her brother, Lloyd Workman in Seattle. Flying there, she visited also with a sister, Mrs. Ben Worthington, in Yakima and a brother, Marvel Workman, in Spokane. She was about three weeks in the United States before returning by bus.

The estate agent was showing Bodger over a house. "Isn't this rather a poor district?" asked Bodger.

"Certainly not," replied the agent. "You'll find that your neighbors never borrow less than fifty dollars."

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TYPICAL COFFEE SHOP MENU

SOUPS 25¢ JUICES 15¢
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SALADS 85¢ and 90¢
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**MEALS FOR LESS THAN A DOLLAR ON NEW
'SCENIC DOME'
COACHES**

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Now, for the first time, you can enjoy meals for less than a dollar... in the colourful Coffee Shop featuring table service on the new Canadian Pacific Scenic Dome coaches. This service is available to all passengers on the train. On the same cars you can reserve full-length reclining coach seats at no extra cost.

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F. E. SIBLEY

Canadian Pacific THE ONLY DOME SERVICE IN CANADA

Stake Presidents - Present and Past

delayed

Sunday evening with the appointment of the three new Bishops, the new Stake Presidency were relieved of their former responsibilities and are now able to devote their time and energies to their new duties.

With the calling of Bishop Snow at the last conference in January, to the position he now holds, the fourth President took office in the Taylor Stake which was organized 52 years ago. At a quarterly conference of the Alberta Stake held in Magrath in September, 1902, it was decided to divide that stake, so far as auxiliary organizations were concerned, into two Circuits, with Magrath, Raymond and Stirling making up the Eastern Circuit. This set-up continued for one year, but so great were the labors of the Stake Presidency in meeting with and directing two sets of officers, it was decided to complete the division and in August, 1903, the Taylor Stake was named in honor of Apostle John W. Taylor. Heber S. Allen was put in as President and Theodore Brandley and J.W. Knight as first and second counsellors while George H. Budd was Stake Clerk. President Allen held this position from 1903 until 1936 but during this time he had several changes in Counsellors — John T. Smellie replaced J.W. Knight when he returned to Utah in 1906; Wm. A. Redd held office from 1909 to 1911 followed by Orrin H. Snow first as second counsellor and then first until 1936 and J.W. Evans from 1924 to 1936. The first High Council consisted of Thos. Spackman, John T. Henniger, Sr., Samuel A. Wilcox, David F. Fawns, Hyrum W. Taylor, Jesse W. Hardy, James B. Ryrie, Arthur G. Burritt, Wm. R. Stevens, Thos. O. King, Andrew Woolley, alternates Christian Selk, Sr., Walter Ackroyd, Edward McCarthy, David Wilcox, Patriarch, Theo. Brandley.

From 1936 until 1947 T. Geo. Wood, Melvin T. King and Heber F. Allen made up the Stake Presidency with Isaac B. Roberts as Stake Clerk; from 1947 until 1954 President J.H. Walker, Pres. John Allen and Pres. L.L. Palmer held office with Wm. Anderson as Stake Clerk and W.W. Nalder who was recently appointed assistant to Wm. Anderson.

Upon the passing of our beloved President new officers were sustained at Quarterly Conference, making President J. Golden Snow, President J. Orvin Hicken and President Rulon H. Dahl the presiding authorities in the stake while Wm. Anderson and Bill Nalder were retained as Stake Clerks. Six new members of the High Council were also appointed leaving three vacancies still to be filled. — T. Geo. Wood, Elmer Ririe, D.H. Fletcher, I.B. Roberts and Frank Taylor continue to hold the position with the following as new members: Ralph Walker, Earl Zemp, E. Stringham, Lyman Hardy, Ronda Dahl and Bob Brandley.

The appointment of Earl Zemp to the High Council necessitated a new Stake Mutual Superintendent — Gordon Anderson, with Elly Piepgrass and Harlan Taylor as First and Second Counsellors. The secretary is Evan Jensen.

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Mrs. W.W. McMullin, Dolores Scoville, Gladys Gough and Peggy O'Brien motored to Picture Butte to attend a miscellaneous shower in honor of Miss O'Brien, Thursday.

The First Ward M.I.A. officers and teachers met at the home of Bishop and Mrs. Murray Holt Thursday evening. After the business of the meeting was discussed, lunch was enjoyed.

Mr. M.B. Nickerson, father of Mrs. Geo. Schneidt, has returned home after a months visit with relatives at Camrose and Bapp which is north of Edmonton.

Mr. and Mrs. Percy Scott and children of Magrath were Sunday visitors at the home of Mrs. Louis Fisher.

Welling News

Mrs. Anna Wilde and daughter, Audrey, spent the week end with her daughter Joyce in Edmonton.

Gordon Wilde accompanied Mr. and Mrs. T.T. Mendenhall and daughter Dawne of Raymond to Edmonton, from where he will bring his mother, Mrs. Katey Wilde, home. She has been visiting her daughter and son-in-law, Mr. and Mrs. Lorne Mendenhall.

Senior M Men and Gleaner Girls held a Fireside at the home of Mr. and Mrs. Lorn Nelson Sunday evening after Church. After the lesson, lunch was served.

Junior M Men and Gleaner Girls met at the home of Mrs. Anna Wilde recently for their Fireside.

Canadian Western Natural Gas surveyors are busy in the Welling district, getting ready to lay the main gas line through to the south towns.

Stirling Stories

Lulu Michelson is a patient in the St. Michael's Hospital.

Joe Garrick had the misfortune to break his leg recently.

The Wilf Lenchukas, Dave Siewert and Cari Young homes have been invaded by measles.

The Mon Ami Club met at the home of Mrs. Lulu Hogenson. The book, "Angel Unaware," by Dale Evans was reviewed by Ellen Nelson and a lunch was enjoyed.

The Farmers' Union of Stirling will hold their regular meeting Mar. 14th at the school. Omar Broughton will be present with a tape recording bearing a discussion on livestock marketing. All members and other interested parties are asked to attend.

Mrs. Lulu Larson and Mrs. Alta Garrick were involved in a car accident recently with Mr. Erickson of Wrentham. The slippery road was the cause of the crash. Mrs. Larson was hospitalized for a few days for shock.

Mrs. Norma Christensen, with Mrs. Emily Spackman as assistant, entertained at the home of Mrs. Christensen, who showed films and gave a travelogue of Eastern Canada. Lunch was served.

The Home and School Association met at the school Wednesday night. Mr. Carl Young gave a talk on promotion and Mr. Kruelack showed films. A quartette, comprised of Mel Spackman, Ron Stevenson, Ron Clark and Marvin Hogenson concluded the program, after which lunch was served.

Mr. and Mrs. Hubert Marquardson entertained the Ken Petersons, Ray Neasons, Wilf Lenchukas, John Kruelack, Otto Schnoor, Dan Pengelly, Cliff Hirsch and John Bullock at their recently. Marjory Schnoor won top honors for the ladies and Anne Nelson the consolation while Wilf Lenchukas won first and Dan Pengelly the consolation for the men.

Natural Gas Service For Raymond

Having voted in favor of the Natural Gas Franchise for Raymond residents of the town can now look forward to Natural Gas Service this year. Your Gas Company has already started operations in order to bring this service to you in the shortest possible time.

Many residents will want to sign up for gas service immediately, many will want to obtain information regarding gas appliances, conversion units, installation cost, etc. in order to take all applications for service and assist all residents in working out their particular requirements our temporary office will be open on the following dates:

March 15th to 19th: from 10 am to 9 pm

March 21st to 26th: from 10 am to 9 pm

Office will be open for the signing of customer contracts, answer questions and demonstrate appliances.

Our temporary office in Raymond is located in the front of the Raymond Recorder.

Please feel free to drop in any time to discuss your problems and have your questions answered by our experienced personnel — they are here to SERVE YOU

Canadian Western Natural Gas Co. Ltd.
"Serving Southern Alberta Since 1912"

Raymond Town Agent: **ALEX ROSS**

MONTANA'S finest year-round resort!

DIAMOND S RANCHOTEL and HOT SPRINGS BOULDER, MONTANA

You will enjoy and benefit from a week or more at this famous resort. Situated on an 1,800 acre Montana Ranch halfway between Butte and Helena on Highway 91. Wonderful food . . . warm, comfortable rooms . . . large, beautiful lobby . . . cocktail lounge . . . organ music nightly. Outdoor swimming pool, indoor hot pools, steam baths, physical therapy. Good fishing nearby.

Buses leave the hotel twice a day for the famous Enterprise Uranium Mine, where hundreds have received relief from arthritis, neuritis, rheumatism and other aches and pains. Plan now to come to Boulder where you can enjoy the hospitality of the Diamond S Ranchotel and the benefits which many have obtained from the Free Enterprise Uranium Mine.

And here you will also find the only radio-active hot springs in this district. Plan now to come to this famous resort. Write either to "Pappy" Smith, Manager, Diamond S Ranchotel, or Fergus C. Fay, General Manager, Elkhorn Mining Company, Boulder, Montana, for illustrated folders.

Headquarters for the famous FREE ENTERPRISE URANIUM MINE relief for arthritis sufferers.

TREE DUET

One tree seen through another, copper beech discerned through green, by chink and broach: is tree changed, dimmed and diminished view, vista estranged yet added to. Whether to look through interval tree to tree, for freshness' sake, dividably, or shift to where each tree's beheld alone, solo in air, the sound clean: is easy choice for him who hears rather than one true voice, two sing together.

PATRONIZE OUR ADVERTISERS —

Orator — Allow me, before I close to repeat the words of the immortal Webster.

Farmer Green (in a stage whisper) — My land, Maria, let's git out of here! He's goin' ter start in on the dictionary.

The volunteer worker of the Canadian Red Cross Corps buys her own uniform.

It was the end of a cricket match and a player who had batted badly and fielded even worse, approached the captain.

Player — I think I'll get along now if you don't mind, I have a train to catch.

Captain — Quite all right. Better luck with the train.

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"WHERE SERVICE IS A MUST"
BARBARA R. MACPHEE, Prop. Telephone 285
IMPERIAL OIL AGENT
Stove Oil Storage Tanks
Terms can be arranged
Do business with us for a cash discount
WE APPRECIATE YOUR PATRONAGE

Skiff News

Clara Pobernick

Two more cases of measles have been reported in Skiff. Latest victims are Silvia Kirkwood and little Blaine Darrel Pobernick.

The flu has been common in practically every home in the Skiff area (also every member in each home).

Mrs. C.S. Nelson was receiving congratulations on her birthday recently. She is an old timer in the Skiff district.

The basket social which was to have been held Friday, Feb. 25th had to be postponed one week until Friday, March 4th due to the prevalence of flu in the district.

Many farmers have been busy hauling wheat recently to fill their three bushel quota.

Miss Grace Kirkwood spent a few days in Lethbridge recently at the home of Mrs. Maynard.

Friends of Mr. Nolan Newton will be sorry to know he has again returned to Galt Hospital in Lethbridge.

Mr. Joe Pobernick motored to Lethbridge for two days recently to attend a John Deere short course.

Friends of Mrs. Elinor Porter will be pleased to know she is home again after spending a short time in the Raymond Hospital.

Mrs. Mayett McMahon and children are moving to Calgary this weekend to join her husband, George, who is employed there.

Dear Editor:

the letters start. Then from all over the free world come such comments as these from readers of THE CHRISTIAN SCIENCE MONITOR, an international daily newspaper:

"The Monitor is must reading for straight-thinking people . . ."

"I returned to school after a lapse of 18 years. I will get my degree from the college, but my education comes from the Monitor . . ."

"The Monitor gives me ideas for my work . . ."

"I truly enjoy its company . . ."

You, too, will find the Monitor informative, with complete world news. You will discover a constructive viewpoint in every news story.

Use the coupon below for a special introductory subscription — 3 months for only \$3.

The Christian Science Monitor
One, Norway St., Boston 15, Mass., U.S.A.
Please send me an introductory subscription
to The Christian Science Monitor —
76 issues. I enclose \$3.

NAME
ADDRESS
CITY **STATE** **ZONE** **PB-11**

Mr. and Mrs. Dick Bowden have moved to Cardston where they will make their home. Dick is employed at Sloan and Davidson Hardware as staff plumber.

Reed Litchfield is a patient in a Calgary hospital since his operation there last week.

JOURNEY TO JAPAN
(continued from page one)

The ladies go us all one better, all varieties from Bikini shorts to Chinese Coats are in evidence but no hats, gloves or suits, lots of shorts, sandals, pedal pushers, and many muumuu. A muumuu, so the story goes, is the costume devised by the missionaries, to cover the beautiful native women, whom they found wearing just G-strings and little else. So, a muumuu is a Mother Hubbard—a loose flowing dress from head to toe, no waist line, but how the girls can reveal, with an ankle kick, etc. Nowadays, the natives are somewhat shocked by the beach costumes of the Haole (Whites).

Well, now to the Hukilau (Fishing Festival). This is staged once a month by the Mormon people of Laie. There are 1,200 Latter Day Saints there. About half are Hawaiian and half Samoan and Tahitian. They have separate villages and spend much time at the Mormon Temple.

The Hukilau is staged by them as an attraction for tourists, and for welfare and Church building funds.

We travelled by car over the Pali Mt. Pass—all paved roads—and heard the story of Kamehameha, the Island Napoleon. He decided about 1800 that to end enterisland warfare and raids, only one king should rule, and from his island, Hawaii, sent word to all others to surrender. The King of Oahu refused and the war canoes of Kamehameha landed and defeated Oahu, who retreated up the mountain passes and again refused to surrender.

The battle cry of the Hawaiian king was, "Come my children and drink the bitter waters," and with that, slaughter by spear, club and axe began. Finally at the top of Nuuanu the defeated warriors were pushed off the vertical cliffs and the war was won.

There are statues to Kamehameha, but as usual, none for the defeated ones of Oahu. The dynasty lasted to the time when the islands were annexed to the U.S.A.

We arrived at Laie Beach to see the Imu, native rock oven, opened by shoveling off the sand, uncovering the sacks and Ti leaves, showing a roast of six whole pigs—with hot water in their tummies and cooked steaming since 2 a.m. Some barbecue. Then while the meat was shredded for service all of us, about 1,000, moved to the beach, where the natives rowed out in a vast semi circle about 600 yards dragging a long net with a narrower one at the apex.

Swimmers were on the outside, splashing, and when the circle was completed hundreds pulled on the long ropes. Finally the narrow net was landed on the sand and the job completed with only a few poor fish splashing within the net. Most were grabbed by men and boys who bit them and held them in their teeth.

Next, long lines of hungry people were seated at the picnic and served hot pork, chicken, lomi (raw) salmon and side dishes of poi and coconut blancmange with raw pineapple, placed inside the fruit shell for serving.

Surfited, we moved to the program presided over by King Kamehameha, a bronzed Hawaiian, and girls in silks colored for each island, followed by songs, dances, hulas, from grandmas to tiny tots, all of whom seemed to delight in these performances.

Part two was Samoan and even more impressive. We had both a King and a Queen. They were stripped to the waist, and two of the largest people we had ever seen. They glistened a bright tan with coconut oil, and their headdresses were gorgeously barbaric.

The Samoan and Tahitian dances which followed seemed more barbaric than ever. A dance performed with two hooked knives, handled like a drum major, with all the twists, throws and curves was fascinating as performed by both men and women.

For over two hours this went on and absorbed us until the end.

Before the whites came to these islands, the natives had a peak population of about 1 million people. Now there are less than 25,000 full-blooded Hawaiians but over 100,000 with native blood. The crosses are almost unlimited—Chinese, Japanese, Portuguese, Filipino and Nordic strains are evident, on the streets, busses and all the schools and churches. Here it is self evident that God made all men of one blood and flesh, and everyone accepts the fact.

Agriculture Alberta's Largest Industry

Food, one of our basic necessities comes directly from the soil, or from animals that consume plants such as grass, clover and grain. Life depends upon the soil and the uses to which it is put. Agriculture is the most important general occupation of man. It remains Alberta's most important industry.

Alberta's Department of Industry makes every effort to help farmers with their problems, to promote interest in agriculture and to encourage the best use of our rich soil resources. The potential of Alberta agriculture keeps the department's eye on the future. Its more immediate task is to create an environment that will enable farm families to maintain a high standard of living and preserve the qualities of their lands. As agriculture in Alberta expands, this will remain the basic responsibility of the department.

Alberta's farm population is approximately 345,000 living on about 84,000 farms. Total value of all agricultural production in 1953 was in the neighborhood of \$696,000,000. However, farm income for any year is less than total value, due to a substantial part of field crops being utilized by the farmers themselves in the production of livestock and poultry. Actual cash income to Alberta farmers in 1953 is calculated at approximately \$492,000,000, a reduction of four percent from the previous year.

We have in Alberta about 68 million acres of land suitable for farming. The potential area of arable land in Alberta exceeds that of any other province. About 44.5 million acres are now occupied and some 22.3 million acres improved. Each year about seven million acres are sown to wheat and slightly less to coarse grains, while some six million acres are in summerfallow. The balance is chiefly in mixed grains, seed and haylands.

Alberta has long been noted for its irrigation development, and the Department of Agriculture is assisting this work financially and technically. Much of the Province will remain important for ranching and dry farming only, but it is estimated that about 2,000,000 acres within our borders are suitable for highly specialized irrigation farming. At the present time projects involving 789,000 acres are operating successfully. Projects under construction or those to which immediate consideration is being given total another 951,000 acres. Other developments will bring water to another 400,000 acres.

Since irrigation multiplies the carrying capacity of the land and greatly increases its productivity, projects now developed and those planned for the future are of great importance to the stability of the industry and indeed to the entire economy.

Agriculture in Alberta is making an important contribution to the Province and to Canada. It will continue to do so, in ever increasing measure, as the years go by.

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GOVERNMENT OF THE PROVINCE OF ALBERTA

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O-655D

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DO NOT OVERLOOK OUR CASH DISCOUNTS

Elaine and Ruth Salmon were Calgary visitors Thursday. Elaine is hosts to the honored guests committing her papers to live in the tee Friday evening. Hot supper was enjoyed by everyone present, after which bingo was played with everyone winning a prize.

Mr. and Mrs. Andy Noel and family of the McIntyre Ranch were Sunday visitors at the home of Mrs. Agnes Atwood.

Mr. and Mrs. John Smith had the Lawrence Turners, Genier Neilsons, Rex Neilsons, Mose Fromms and Elly Piepglass in Sunday evening after Church for a visit and lunch.

First Ward M.I.A. Maids and Explorers had Fireside at the Dr. Walker home Sunday evening. Jim Heninger was speaker and a tasty lunch was served after he was heard.

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RAYMOND

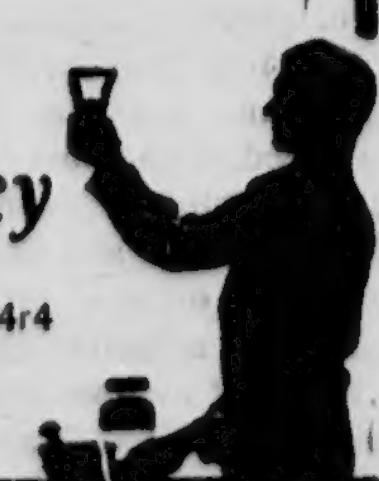
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MON. - Drs. Walker and Taylor THURS. - Drs. Walker and Taylor
TUES. - Drs. Taylor & Brewerton FRI. - Dr. Walker
SAT. - Drs. Walker and Taylor

OFFICE HOURS: 8 to 5:30 p.m.

TELEPHONE 67

Your Government

A weekly report on the happenings in the Provincial Legislature, specially written by Donald F. Smith.

EDMONTON—If any one topic is to be chosen as occupying the most time of the Alberta legislative members last week, it must be the province's jail situation.

At the beginning of the week, before any of the opposition members had brought up the topic, Attorney-General Lucien Maynard made a full report on the January prisoner disturbance in the Fort Saskatchewan jail and outlined some of the plans for the new jail just northwest of Calgary.

Before the week was out, the Progressive Conservatives had introduced a motion asking for a judicial inquiry into the government's land transactions in connection with the Calgary jail.

But the members got closer to the subject than talking about it in the legislative chamber. They made a trip to Fort Saskatchewan, 20 miles northeast of Edmonton and spent about three hours touring the provincial jail from the death and solitary confinement cells to the kitchens and storage facilities.

In connection with the "junior riot," the attorney general said it was the brain child of about 15 prisoners, all of whom had been charged with wilful damage, and one with arson who pleaded guilty to starting a fire in the jail storeroom which caused most of the \$5,000 worth of damage, and was sentenced to two years in penitentiary.

Toward the end of the week most of the others appeared in court in Fort Saskatchewan and the magistrate gave them an opportunity to make their complaints, most of which concerned food and general condition. After hearing the prisoners and pointing out that the best thing would be to stay out of jail, the magistrate added: "I accept the fact you undoubtedly had provocation, especially concerning the food."

The legislative members had eaten at the jail—but they had roast beef and gravy in the women's quarters and noted when passing through the men's kitchen that the main course meat was hamburger.

Mr. Maynard has told the legislature he is awaiting a report on food conditions to be made by the chef employed at the Belmont rehabilitation centre for alcoholics.

In connection with the Calgary jail which Mr. Maynard reported would be a modern institution with more facilities for proper recreation and a special section for troublemakers, the Conservatives are querying the land juggling which has taken place.

Last summer the government announced it had purchased land in the Chestermere Lake district, just east of Calgary, for the jail. Shortly after, the residents of the district protested against the proposed location and charged the \$144-per-acre price paid by the government was too much. They also said a middle party had paid considerably less for the same property a short time before.

Late this fall, the government announced it had changed its mind and was buying some land northwest of Calgary for the jail. The man who owned this land is taking the Chestermere property off the government's hands.

Now, the Conservatives want to know more about the Chestermere transaction and are suggesting the government, which has stated there was nothing wrong with the deal, should welcome an impartial judicial inquiry.

W.J.C. Kirby, Conservative member for Red Deer, said answers should be given to such questions as how the middle party knew the land was "ideal" for a jail site; how and when the land was offered to the government for sale and why the price paid was so much more than the price paid for other land in the same district.

The legislature did consider other matters and a Liberal request for a commission to set hospital rates and recommend government grants was defeated after Health Minister W.W. Cross said the province pays 65 to 70 percent of all hospital costs.

Calgary Social Crediter Mrs. Rose Wilkinson summed it all up by suggesting the continuing growth of hospitals and jails was a sign of decline of civilization rather than progress.

TOURING THE TOWN
(Continued from page one)

Attention farmers! Stones Service Store has an electric brooder pen, complete with feed and water troughs. This amazing pen is large enough to brood 100 baby ducks; it's convenient and economical.

So warm and so beautiful! That's what you'll say about the blankets in the Broadway. These soft, attractively colored Hudson Bay Blankets were made in Scotland and they're just the blankets to keep you comfortable these nights.

The Mercantile has a new line of men's charcoal jackets and pants in. The Unisec material they're made out of is valuable; it is wrinkle resistant, spot resistant and water repellent. You could be caught in a rain storm wearing a smartly styled, black and white jacket and no harm done. Now isn't this a good opportunity to cut down on cleaning and pressing bills?

If you're in need of a handy clothes basket, you'll never find a better, more attractively made one than the hand made ones at Stones. These baskets are large, strong, and they're selling at only \$3.75 each.

Ankle socks that will stretch to fit your size are the Miracle Fit Hose at the Broadway. Ninety days wear is guaranteed from these colorful Stretch-Eze. These socks are of 100% nylon and are selling for only \$1.00 a pair.

A complete new assortment of Queen Bee skirts are in the Broadway. Colorful, print squaw skirts and box pleated skirts of a fancy design are selling at low prices.

That's all for this week friends— we'll see you again soon.

Want-Ads

TENDERS WANTED

Tenders are being called for the alteration of the corrals and chutes at the Stampede grounds in Raymond. This work is to be done before July 1, 1955, and anyone interested is asked to contact M.L. Depew President, Raymond Stampede Association, for further information.

FOR SALE: potatoes \$2.00 per sack (bring your own sack) see T. Iwaasa.

CUSTOM HAULING

Pulp, Manure, Gravel, Drift Soil \$2.50 per load. Coal Hauling \$1 per ton. Garbage Hauling \$2.50 per load.

WALTER ROUSE
Phone P.O. 3.

My Business is FOR SALE. Terms or Cash. See Barbara MacPhee.

FOR SALE: Kitchen range (coal) \$45.00. Warm Morning heater \$60.00. Both in very good condition. See W. W. Nader, Phone 349.

FOR SALE: Sun Tachometer and Transmitter, like new, \$35.00. See B. MacPhee Phone 235

\$100.00 REWARD (stands for ever).

Any reference leading to conviction of any person or persons damaging a cow's back between Sept. 20 and Oct. 15 miles south of Raymond.

P. B. Coppleeters.

play pen

Teenager casual and with added perforations to give the LONGER, SLIMMER LOOK
so necessary with spring fashions

WHITE ONLY

SHOE STORE BURNS'

SLATER PHONE 126 SAVAGE

Mrs. Mildred Attwood was hostess to the Wednesday Nite Club this Beverly, of Calgary were visitors at week. Three tables of Rook were the home of her parents, Mr. and in play, with top honors going to Mrs. Wesley Williams for a couple of Anne Larsen and consolation to Avi- days last week. Beverly is staying da Heggie. A very good lunch was with her grandparents for a couple served by the hostess. of weeks.

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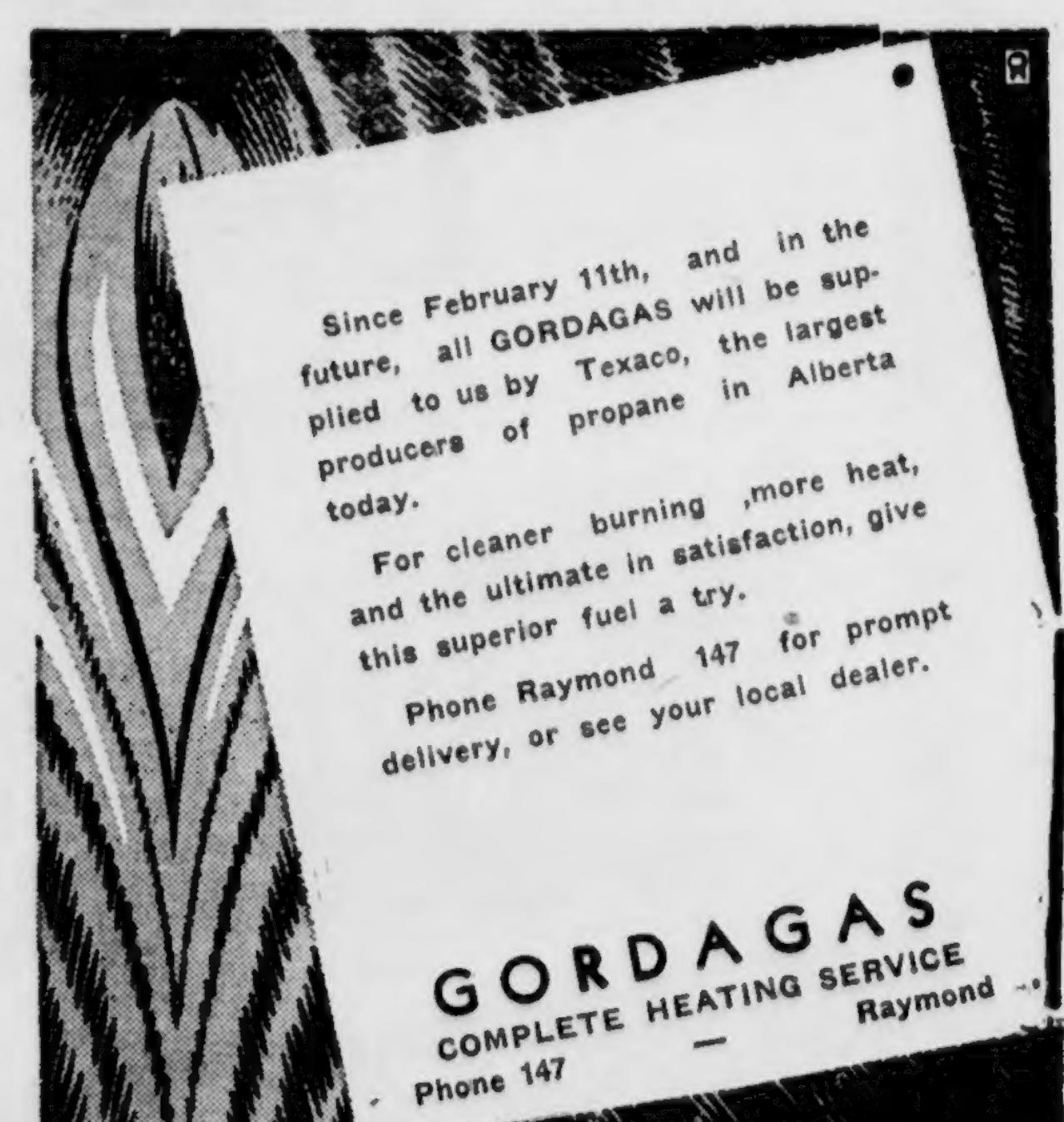
IT'S AN EYE-PLEASING — PURSE-PLEASING SIGHT

Sugar City Motors

YOUR FORD-MONARCH DEALER

Mr. and Mrs. J.D. Atwood and Mr. Lavon and Lavere Robinson of and Mrs. Jay Atwood motored to Lethbridge were home with their Bow Island on Monday where the rents, Mr. and Mrs. Harry Robinson Jesse Atwoods have bought a farm on Monday to which they will be moving by

April 1st. They visited with Mr. and Mrs. Louis Fisher visited Mrs. Calvin Layton in Taber on recently with Mr. and Mrs. Andy their return trip. Granberg of Warner.



Capitol

Wed. — Thurs. — March 9 — 10

Blood on the Moon

with Bob Mitrumb-Barbara Belgeddes

WIDE SCREEN

Fri. — Sat. — March 11 — 12

Barbara Stanwyck-Ronald Reagan

In

Cattle Queen
of Montana

In Technicolor

Filmed in Glacier National Park

Mon. — Tues. — March 14 — 15

Drums Across the River

with

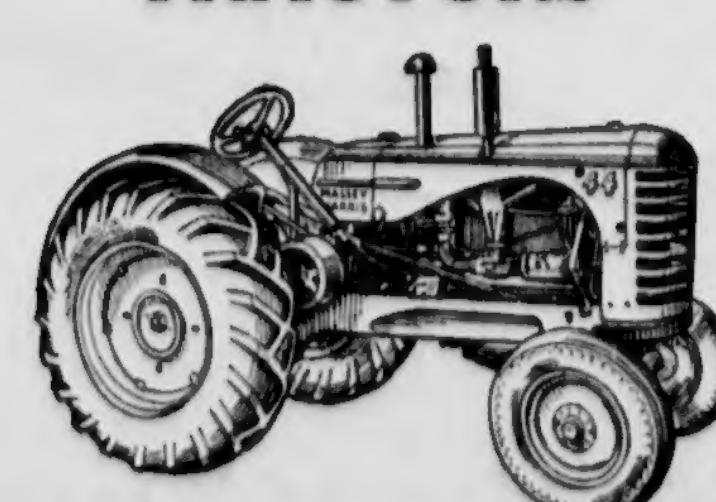
Audie Murphy — Lyle Bettger

WIDE SCREEN

Technicolor

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